



## KATSU SANDOS

beer battered chips, japanese slaw.

### PORK SANDO

kewpie mayo, kimchi.

### CHICKEN SANDO

kewpie mayo, tonkatsu sauce.

### BARRAMUNDI SANDO

kewpie tartare, bacon, sriracha, pickled jalapenos.

### TOFU SANDO (v)

spicy kewpie mayo, tonkatsu sauce.

### EGG SANDO (v)

egg salad, soft boiled egg, japanese slaw.

## NAKED SANDOS

brown rice bowl, pickles, salad.

(choose protein from above)

## COUNTER MEALS

### SOBA NOODLE SALAD (vg)

crispy tofu, pickled shallots,  
cucumber, padron peppers, sesame dressing.

### POKE BOWL

sashimi fish, zucchini, asian dressing, carrot,  
daikon noodles, avocado, sesame, seaweed salad, spicy miso  
kewpie.

### KING PRAWN LINGUINI

zucchini, soft herbs, peas, chilli, garlic, lemon.

### POACHED CHICKEN SALAD (gf)

poached chicken, Chinese cabbage, pickled ginger,  
asian herbs, carrot, coriander, fish sauce, lime dressing.

### FISH & CHIPS

tempura battered qld whiting, beer battered chips, kewpie tartare.

### RAMEN

tonkotsu broth, ramen noodle,  
soy marinated egg, cha shu pork, pickles.

## SALADS & SIDES

### HEIRLOOM TOMATO SALAD (v, gf)

peach, buffalo mozzarella, lemon vinaigrette.

### MISO ROASTED CAULIFLOWER (v)

toasted almonds.

### BROCCOLINI (gf)

garlic, chilli, shallots, braised with kimchi.

### MIXED LEAF (v,g,gf)

herb salad, palm sugar vinaigrette.

### MIXED HEIRLOOM CARROTS (vg,gf)

spiced honey, goats curd, charcoal roasted.

### SOY BRAISED MUSHROOMS (vg)

enoki, oyster, king brown, black fungi.

## 18 ea SNACKS & STARTERS

### SYDNEY ROCK OYSTERS (gf)

freshly shucked, mignonette, lemon.

3.5 ea

### HOUSE MARINATED OLIVES (vg,gf)

6

### SASHIMI PLATE (gf\*)

6/12 slices, pickled ginger, wasabi, soy.

16 / 32

### KINGFISH CEVICHE (gf)

avocado, chilli, cherry tomato, radish, crispy onions.

18

### YUZU HUMMUS

shishito peppers, barossa bark, jerky.

14

### CRAB SLIDER

mayo, chives, peas, lemon.

4

## 18 ea BEER BATTERED CHIPS (vg)

kewpie mayo.

8

## BEER BATTERED CURRY CHIPS (vg)

japanese curry sauce, cheese.

12

### CHICKEN WINGS

sticky szechuan glaze.

12

### CHARCUTERIE PLATE (gf\*)

prosciutto, salame, bresaola, pickles, barossa bark.

12

22

## CHARCOAL OVEN

### MISO ROASTED NZ SALMON

pickled vegetables, seaweed salad.

26

### PORK CHOP (gf)

house made kimchi. 300g

22

### ROASTED VEGETABLES (gf)

roasted vegetables, mushrooms, spring onion,  
onions, padron peppers, watercress, raddish.

22

## STEAKS

14

all cooked on charcoal & served with frites, mixed green salad.  
your choice of: - truffle butter - pepper jus - mustards - kimchi.

### FLANK 250g

22

## 12 ea T-BONE 30 day inhouse dry aged 300g

24

### SIRLOIN 30 day inhouse dry aged 350g

32

### RIB ON THE BONE 30 day inhouse dry aged 400g

36

\*gf option available upon request

## CHEESE

All 3 for 32

### GRILLED BABY BERTS TRIPLE CREAM (gf\*)

roasted grapes, truffle honey, barossa bark.

12

### WARRNAMBOOL CHEDDAR (gf\*)

green tomato chutney, lavosh.

12

### TARAGO RIVER SHADOWS OF BLUE (gf\*)

apple cider jelly, fruit toast.

12